

Bird's jellies are unsurpassed for purity, brightness and delicacy of the fruit flavors.

Contributors

Alfred Bird & Sons.

Publication/Creation

[Place of publication not identified] : [Alfred Bird & Sons], [between 1930 and 1939?]

Persistent URL

<https://wellcomecollection.org/works/s895uac3>

License and attribution

Conditions of use: it is possible this item is protected by copyright and/or related rights. You are free to use this item in any way that is permitted by the copyright and related rights legislation that applies to your use. For other uses you need to obtain permission from the rights-holder(s).



Wellcome Collection
183 Euston Road
London NW1 2BE UK
T +44 (0)20 7611 8722
E library@wellcomecollection.org
<https://wellcomecollection.org>

BIRD'S JELLIES

are unsurpassed for purity, brightness
and delicacy of the fruit flavors.

*The following Recipes are dainty and up-to-date.
All Doubly Delicious with BIRD'S Custard.*

JELLY FRUIT SALAD. *Delicious and Refreshing.*

1 pkt. BIRD'S JELLY, any flavor except Port Wine or Black Currant.
1 small tin Fruit Salad.

Make the Jelly as directed, but use less water, adding the Fruit Syrup to make up the pint.

Place the Fruit in a mould, then half cover with Jelly, and when this is nearly set add the remainder of the Jelly.

ANGLO-RUSSIAN JELLY. *Simple and Good.*

1 pkt. BIRD'S JELLY, any flavor.

Make the Jelly as directed, and pour half into a mould.

Leave the balance until just setting, then whisk to a stiff froth and add to the Jelly in the mould.

CRYSTAL PUDDING. *Appetising and Nutritious.*

1 pkt. BIRD'S JELLY (Lemon, Orange, Pineapple are best, but other flavors may be used).	2 Sponge Cakes. 6 Glace Cherries. A little Jam.
---	---

Make the Jelly as directed. Decorate the bottom of a mould with the Cherries and just cover with Jelly. Cut the Cakes into halves, then spread with Jam and join together. Place them in the mould, pour over the rest of the Jelly.

A nice alternative is to spread the Cakes with a Stewed Apple in place of Jam.

JELLY CREAM. *Delicate and Rich.*

1 pkt. BIRD'S JELLY, any flavor. $\frac{1}{4}$ pint Cream.

Make the Jelly as directed but use a little less water, stand in a cool place. Whip the Cream to a froth.

When the Jelly is cold but still liquid add gently to the Cream, mixing thoroughly, and pour into a mould to set.

Instead of the Cream, a delicious and economical alternative is to use $\frac{1}{2}$ pint of BIRD'S CUSTARD, which has been made several hours. Whip the Custard to a cream and proceed as above.

QUICKEST & EASIEST TO MAKE

JELLY OF TWO COLOURS. *Most Fascinating.*

2 pkts. BIRD'S JELLY.

To produce the contrast of colour, select a flavor from the following — Lemon, Orange, Pineapple or Greengage — and the other from Raspberry, Strawberry, Black Currant or Vanilla.

Prepare the Jelly from the first list as directed. Pour into a quart mould, and stand in cold water until set.

Then make the Jelly from the second list, and allow to cool for about one hour. Pour it very gently on the top of the first Jelly.

SPARKLING JELLY. *Very Pretty and Decorative.*

Prepare a Jelly, any flavor, and allow to set in a plain mould or basin. Then chop up into small pieces and fill wineglasses or small tumblers with it. The effect in bright light is extremely pretty.

JELLY and BLANC-MANGE. *A Delightful Combination.*

1 pkt. BIRD'S JELLY. 1 pint pkt. BIRD'S BLANC-MANGE Powder.
Flavors to choice.

Prepare the Jelly in the usual way. Pour into a quart mould and stand in cold water until set.

Make the Blanc-Mange as directed, and allow to cool for about 1 hour. Pour it gently on the top of the Jelly.

NOTE.—A variety of charming combinations can be obtained, as both Bird's Jelly and Blanc-Mange are obtainable in many delicious flavors

GENOA BASKET. *A most delicious Sweet.*

Flour, 4 ozs.

Castor Sugar, 4 ozs.

Butter, 4 ozs.

2 Eggs.

A tin of Peaches and Apricots.

A little Cream.

Almonds, finely chopped.

Some Angelica.

And 1 pkt. of BIRD'S JELLY, Raspberry or Strawberry flavor.

Beat the Butter and Sugar to a cream; add the Eggs, well beaten, and then the Flour, mixing all very thoroughly. Place in a well-buttered cake tin, and bake in a moderate oven from 1 to 1½ hours. When the Cake is cold, cut out a little of the inside at the top, sufficient to make a shallow hole and stand in a dish. Make the Jelly as directed. When cool pour over the Cake. Sprinkle with the chopped Almonds.

Cover the Cake with the canned Fruit cut into strips, in season Strawberries and Raspberries may be used. Fill up the hole with Whipped Cream. Place two strips of Angelica across the centre to form a handle.

*It is necessary in all the Recipes to put the Jelly in a cool place to set.
To turn out immerse the mould in hot water for a few moments.
In hot weather use less water.*